



Starters

Simply Soup <i>Baked Breads, Salted Butter and Tapenade</i>	£5.50
Chicken Liver Parfait <i>Red Onion and Five Spice Marmalade, Toasted Pain D'epices</i>	£6.95
(v) Warm Goat's Cheese Salad <i>Honey, Star Anise and Thyme Glaze, Savory Crouton</i>	£6.95
Classic Prawn Cocktail <i>Green Salad, Spiced Apple and Marie Rose</i>	£7.25
Smoked Salmon Tartare <i>Citrus Salad, Chive Crème Fraîche</i>	£7.50
Game Galatine <i>Quince Compote and Chestnut Salad</i>	£7.75
Crayfish Stew <i>White Wine, Cream, Tarragon and Lime Dumplings</i>	£7.95
Confit of Duck <i>Puy Lentils, Bok Choi and Hoi Sin Sauce</i>	£7.95
Foie Gras <i>Caramelised Apples, Marzipan Sauce</i>	£9.95



Main Courses

Slow Cooked, Crispy Pork Belly <i>Home Made Sauerkraut Mash, Savoy Cabbage, Lardons and Cider Jus</i>	£16.75
Pan Fried Supreme of Chicken <i>Roast Garlic Mash, Grilled Courgettes and Sweet Pepper Sauce</i>	£16.95
Medallions of Pork Fillet <i>Stuffed With Apple, Celeriac Remoulade, Potato Rosti and Sherry Gravy</i>	£16.95
Seared Organic Salmon Fillet <i>Pomme Anne, Curly Kale, Ribbon Celeriac, White Wine & Lime Velouté</i>	£17.95
Pan Roast Duck Breast <i>Pomme Chateaux, Sweet Potato and Green Bean Flan, Honey Roast Parsnip, Ginger and Orange Reduction</i>	£18.50
Grilled Sea Bass <i>Spinach, Creamed Orzo, Roast Red Pepper Sauce</i>	£18.95
Sirloin Steak <i>Chunky Chips, Shoestring Onions and a Sage, Tomato and Onion Tapenade</i>	£20.00
(v) Wild Mushroom and Chestnut Wellington <i>Roast Root Vegetables, Beetroot Jus</i>	£16.50

Some items may contain nuts, please advise your server of any dietary requirements or allergies



Desserts

Warm Chocolate Fondant £5.75
Vanilla Ice Cream (To Order, 15 mins wait)

Lemon Iced Ginger Bread £5.50
Toffee Sauce

Passion Fruit Tart £5.50
Raspberry Sorbet

Vanilla Panna Cotta £5.50
Orange Poached Rhubarb

Soft Chocolate Mousse £5.25
White Chocolate Sauce

Old Inn Cheese Board £7.00
With a Glass of Taylor's L.B.V (50ml) add £4.00

Dessert Wine
Nederburg Noble Late Harvest (125ml) £5.00